



Campo della Fojada

OLTREPÒ PAVESE DOC RIESLING RISERVA

GRAPE VARIETY	100% Riesling Renano
VINEYARD	Campo della Fojada
SOIL	Clay-limestone on sandy marl and pebbles
EXPOSURE	South, 280m above sea level

VINIFICATION

White wine vinified with partial cold maceration before fermentation at 16 – 18°C in stainless steel tanks. Matures for 1 year on the lees and a further year in the bottle.

NOTES

In the best vintages, Rhein Riesling “Campo della Fojada” is aged for 2 years in the bottle in our historic cellar. Time enhances its mineral notes and aromatic complexity. A long-lived wine, it improves year after year.

PAIRINGS

For connoisseurs, it is an excellent wine to serve with any meal.